

# FIVE 21

## r e s t a u r a n t

### STARTERS

- BURRATA<sup>V</sup> 14  
*Heirloom Tomato Salad, Olive Oil, Thyme & Garlic Confit*
- CRAB CAKES 14  
*Cold Corn & Pea Mint Salad with Arugula*
- CHARCUTERIE PLATE 16  
*Assorted Meats & Cheeses*
- MANCHEGO & SERRANO HAM CROQUETTES 14  
*Serrano Ham, Smoked Paprika Aioli & Tomatillo Salsa*

### SALADS

- BABY FIELD GREENS<sup>N</sup> 8 half/12 full  
*Spring Mix, Pears, Sundried Cherries, Feta, Toasted Almonds & Prosciutto Tossed with Balsamic Vinaigrette*
- SPINACH SALAD<sup>GF</sup> 8 half/14 full  
*Pancetta, Orange, Goat Cheese & a Tarragon Vinaigrette*
- CAESAR SALAD<sup>V</sup> 7 half/10 full  
*Romaine Lettuce, Croutons & Shredded Parmesan Cheese Tossed in a Traditional Caesar Dressing*
- HOUSE SALAD<sup>V</sup> 7 half/10 full  
*Mixed Greens, Cheddar-Jack, Cucumbers, Tomato & Croutons Served with Your Choice of Dressing*

Dressing Options: Bleu Cheese, Thousand Island, Ranch, Caesar, Citrus Vinaigrette & Balsamic Vinaigrette

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SIGNATURE  
NAPA VALLEY  
CABERNET  
\$99/bottle

The Oread is a Wine Spectator Award of Excellence Recipient



### SOUPS

- GAZPACHO<sup>V</sup> 6 cup/8 bowl  
*Cucumber, Mint, Tomato & Watermelon Served Cold*
- FRENCH ONION SOUP 6 cup/8 bowl  
*Served with Toasted Crostini & Gruyère*

### PASTA

- GNOCCHI 30  
*Duck Confit, Pancetta, Wild Mushrooms, Garlic, Shallots & a Duck Demi-Glace*

### ENTRÉES

- COWBOY RIBEYE\*<sup>GF</sup> 55  
*18oz Bone-In Ribeye with Honey Bourbon Glazed Carrots, Roasted Fingerling Potatoes & Smoked Steak Butter  
Please allow for 20 min. cook time*
- PRIME KC STRIP\* 45  
*12oz Kansas City Strip with a Porcini Crust, Potato Cake, Honey Bourbon Glazed Carrots & Smoked Steak Butter*
- WAGYU FLAT IRON\* 52  
*8oz Steak with Sautéed Wild Mushrooms, Carrots, Fava Beans, Arugula with Parmesan Cheese & Truffle Oil  
Medium-rare temp preferred*
- FAROE ISLAND SALMON\*<sup>GF</sup> 32  
*Roasted Fingerling Potatoes with Citrus Herb Vinaigrette, Spring Onion, Juniper Compound Butter and Watercress Purée*
- BEER BRAISED CHICKEN LEG 22  
*Summer Baby Vegetable & Cannellini Beans with Peppered Bacon & Duck Demi-Glace*
- GRILLED CAULIFLOWER STEAK<sup>VGF</sup> 16  
*Tomatillo Salsa, Summer Baby Vegetables & Bulgur Wheat Pilaf*
- DOUBLE CHOP\* 38  
*Summer Baby Vegetables, Herbed Farro & a Chipotle Peach Glaze  
Please allow a 20 min cook time.*



THE

OREAD

menu by Chef Derek Losson

Please no substitutions of menu items

\*Consuming raw or undercooked foods can increase your risk for a food-borne illness.

<sup>GF</sup>Indicates gluten-free item. Fried items may come in contact with gluten. <sup>V</sup>Indicates vegetarian entree.

<sup>N</sup>Indicates contains nuts or nut product | There will be an 18% gratuity added for parties of 6 or more.